

THE  
METROPOLITAN  
**BISTRO**

**APPETIZERS**

- Grilled Shrimp \$16  
*Dijon glaze & lime*
- Shrimp & Avocado Cocktail \$15  
*with pink peppercorn mayonnaise*
- Mediterranean Plate \$17  
*homemade baba ganoush, hummus, & tabouli salad, with grilled pita*
- Homemade Meatballs \$16  
*with fresh tomato sauce and melted mozzarella*
- Pulled Pork Sliders \$14  
*slow cooked with bbq sauce celery root salad*
- BBQ BabyBack Ribs \$15  
*spice rubbed, wood grilled*
- Homemade Onion Quiche \$12  
*with sweet Vidalia onions*

Soup  
du jour

French  
Onion Soup  
\$12

• P.E.I. Mussels \$15  
*in white wine tomato and basil broth*

Cauliflower  
“Mac & Cheese”  
\$14

**SALADS**

- Javi’s Salad \$16  
*romaine, red onion, avocado with cilantro lemon vinaigrette*
- Watercress Salad \$16  
*almonds, orange sections, & lemon vinaigrette*
- Caesar Salad \$16  
*romaine, parmesan, capers & garlic crostini with grilled chicken (\$20) or grilled shrimp (\$22)*
- Bistro Salad \$15  
*mixed greens, endive, homemade mozzarella, toasted almonds, & cranberry*
- Organic Beet Salad \$17  
*with walnut dressing & gorgonzola cheese*
- Lime Shrimp & Romaine Salad \$22  
*red pepper, mushroom, red onion, pine nuts, with citrus vinaigrette*

**WOOD-FIRED**

Pizzas:

- Margherita \$18 🍷 White cheese \$18
- Caramelized Onion, Rosemary \$19 🍷 Broccoli rabe \$19
- Oven Roasted Seasonal Vegetables \$14  
*with smoked mayonnaise & quinoa*

Short Rib Crepe \$15  
*braised beef, vegetables, & Swiss cheese sauce*

the Fancy Burger \$19  
*with grilled onion, smoked mayo, arugula & shredded cheese, or Plain; with homemade fries*

**ENTRÉES**

- Fettuccini *with grilled eggplant, tomato, artichoke, ricotta salata* ..... \$25
- Gnocchi Bolognese *potato pasta, with rich homemade meat sauce* ..... \$25
- Sliced Sirloin Steak *with demi glaze or chimichurri and home made fries* ..... \$25
- Angus Filet Mignon *wood-grilled with melted herb butter, and homemade mashed potatoes* ..... \$39
- Braised Short Rib *off the bone, with potatoes au gratin* ..... \$38
- Center-cut Pork Chop *with sweet potato puree & light mustard sauce* ..... \$30
- Roasted Organic Chicken *with sauté of chicken confit, red bliss potato & spinach* ..... \$25
- Chicken Francaise *breast of chicken, sautéed with lemon & capers, potato and mushroom melage* ..... \$25
- Lamb Rack *individually grilled chops with julienne butternut squash and bacon* ..... \$36
- Roasted Long Island Duck *with cashews and ginger-orange gastrique, baby carrots and potatoes* ..... \$30
- Whole Bronzino *wood-fire grilled, herb stuffed, with a lemon mustard cream sauce* ..... \$32
- Scottish Salmon *wood-fire grilled, puree potato & herb drizzle* ..... \$30
- Wild-Caught Tilapia *mushroom cream sauce, with quinoa* ..... \$25
- Chatham Cod Fish *pan-seared, with sautéed spinach & lemongrass beurre blanc* ..... \$34

**SIDES:** • Sautéed Broccoli \$8 🍷 • Sautéed Spinach \$8 🍷 • Handmade French Fries \$8 🍷 • Side Green Salad \$8

\*Please Note: Gratuity of 20% will be added for parties of 6 or more 🍷 Please No Substitutions

• Gluten Free